



The main building and pressing area where olives are unloaded, weighed, and conveyed to production
 橄榄的卸载、称重及榨油工序都在加工区完成。图为主建筑和加工区

mainstream farming methods. We harvest by hand and refrain from using hormones or chemical pesticides or fertilizers.” Today, a grove of around five thousand organic olive trees sits on the nearly four hundred acres of the Angelos Olive Oil orchard. Angelos, the former name of the nearby village, is, says Meral, “a tribute to the ancient farmers of the area who planted the initial orchards here half a millennium ago.”

With the land and the trees in readiness, the Merals were eager to start producing olive oil. Organic certification requires that the Meral family not only grow and harvest their own olives, but press them as

well. The couple reached out once again to Tümertekin with their plans for a processing plant, a facility that would fit naturally into the local environment and support traditional, low-tech oil production methods. Materials like concrete, galvanized steel, copper, and volcanic stone would help the structure to blend with the surroundings and would be extremely low-maintenance.

After three years of construction, two of which were spent obtaining the permits necessary to alter the heritage-listed site, the Angelos mill began operation in 2015. While Meral takes care of the agricultural side of the Angelos Olive Oil, his wife handles the

finances, and their daughter, a recent university graduate, manages the company’s marketing. The production facility is complemented by a guest house, a shop, and an office.

The plant relies on gravity and a natural vacuum instead of electrical pumps to transfer the oil from the manufacturing site to storage tanks. The oil never comes in contact with any plastic pipes or tubing and is stored at a constant temperature of 18-20°C. As the olives enter the mill, they are stone crushed, pressed, and cold-kneaded at a maximum of 27°C. “In short, we try to be as gentle as possible with our